

# 2025 Menus

## Aureum Catering

*Rebecca Foote*  
*Waterend Farm, Coaley, Glos*  
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# CANAPES

SALMON PATE BLINI with Horseradish Cream  
SMOKED SALMON BLINI with Lemon & Dill Cream Cheese  
SMOKED MACKEREL RILLETTES with Diced Cornichon on Rye Bread  
KING PRAWN SPOON marinated with Chilli, Lime, Honey & Mint with Whipped Feta  
PRAWN COCKTAIL Jam Pots  
SCAMPI Bites with Homemade Tartare Sauce

HONEY & MUSTARD sausages  
HOT HONEY & SESAME Sausages  
ASIAN PORK MEATBALLS with Chilli Lime Dipping Sauce  
CHORIZO in Honey & Red Wine  
ASPARAGUS wrapped in prosciutto

MINI YORKSHIRE Pudding with Horseradish Cream  
BBQ PULLED BEEF Tartlet with Parsley Creme Fraiche  
STEAK & FRITES Skewer with peppercorn sauce  
KOREAN BEEF Bulgogi Skewer

ASIAN CHICKEN fillet skewers with Sweet Chilli Dipping Sauce  
SATAY CHICKEN spoon with Pickled Cucumber  
CHICKEN LIVER PARFAIT with Red Onion Marmalade on Baked Tortilla  
LEMON & THYME CHICKEN Skewer with Lemon Yoghurt  
BUTTER CHICKEN on Toasted Naan with Mint Yoghurt

HOISIN DUCK Cups with Cucumber & Spring Onion  
DUCK A L'ORANGE Pate Tartlet  
DUCK BREAST with Caramelised Onions & Chimichurri Crostini

CURRIED LAMB Filo Cups with Coriander Yoghurt  
LAMB KOFTAS with Pomegranate & Mint Dipping Yoghurt  
MOROCCAN LAMB & Baba Ganoush Flatbread

GOATS CHEESE, Fig & Roast Asparagus Bruschetta  
BRUSCHETTA Tomato & Basil with Balsamic Glaze (Ve)  
ROAST RED PEPPER, Feta & Mint Crostini  
LEMON MARINATED TORTELLINI Spinach & Ricotta with Sun-dried Tomato & Basil Skewers  
CHEESE & ROSEMARY SABLES with Confit Tomato & Chilli Jam  
GUACAMOLE & SUMAC Crispy Tortilla (Ve)  
ANTIPASTI SKEWER (Ve / V)  
BLOODY MARY SHOT (Ve)



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# SIT DOWN DINNER

## STARTERS

FRESH & SMOKED SALMON PATE with Dill, Cucumber Dressing & Sourdough Crostini  
SMOKED SALMON, PEA & WATERCRESS SALAD with Lemon & Caper Dressing  
PRAWN COCKTAIL GLASSES

HAMHOCK TERRINE with Piccalilli & Dressed Leaf Salad  
JAM POT CHICKEN LIVER PARFAIT with Chutney, Cornichons & Caper Berries  
CHICKEN CAESAR SALAD with Sourdough Croutons

WHIPPED FETA with Roasted Tomatoes & Garlic with served with Flatbread Chunks  
TOMATO & PICKLED SHALLOT SALAD with Herb, Lemon & Caper Dressing (Ve)  
CHEESE & ONION TARTLET with a tower of Roasted Red Peppers & Tomatoes, Balsamic Salad  
CAMEMBERT Garlic & Rosemary Baked with Vegetable Crudités  
ROASTED ENGLISH ASPARAGUS with Minted Goats Cheese Cream & Lemon Zest Drizzle  
WARM TARTLET with Dressed Leaf Salad - *Caramelised Onion, Butternut Squash Red Pepper & Thyme, Salmon & Dill, Mushroom & Spinach*  
BUTTERNUTSQUASH & LEEK GRATIN with Parmesan Sauce

All served with Crusty Bread & Butter on tables

## MAINS

MEDITERANEAN SLOW ROAST LAMB, Ratatouille, Minted New Potatoes, Seasonal Veg, Red Wine Jus

OTTOLENGHI LAMB SHOULDER with Fig & Pistachio Salsa, Minted New Potatoes, Roasted Carrots & Green Veg Medley

RARE ROAST BEEF on a Bed Chunky Med Veg, Dauphinois Potato & Salsa Verde Dressing

CLASSIC ROAST BEEF Rare Roast Beef with all the trimmings

Slow Roast Rolled Rib or Topside

Sirloin (+£5/head)

BRAISED BEEF CHEEK in red wine marinade, Herb Mash, Roasted Root Vegetables



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# SIT DOWN DINNER

## MAINS CONTINUED...

**SAGE CHICKEN** Wrapped in Parma Ham served with Summer Vegetables or Roasted Root Vegetables, Smashed Rosemary Roast New Potatoes, Peppernata & White Wine Jus

**ROAST CHICKEN BREAST** on a bed of Sautéed Thyme & Garlic Mushrooms, Dauphinois, Roasted Carrots & Green Veg, White Wine Jus

**SLOW ROAST PORK** Creamy Potato & Apple Mash, Homemade Sage & Onion Stuffing, Vegetable Medley, Jus

**TWICE COOKED HONEY PORK BELLY** Roasted Apple, Roast Potatoes, Seasonal Veg & Cider Jus

**TRIO OF LOCAL SAUSAGES** Wholegrain Mash, Seasonal Vegetables & Cider Gravy

**PIE MINSTER** Individual Pies with Creamy Mash, Parsley Buttered Vegetables & Gravy. (Can be Ve/GF)

**PEPPERED DUCK BREAST** with Creamy Mash, Green Beans & Blackcurrant Sauce

**BRAISED DUCK LEGS** with Soy, Ginger & Star Anise, Jasmine Rice & Tenderstem Broccoli

**MARINATED PORTOBELLO MUSHROOM** with Spices & Garlic on a bed of Butterbean Mash & Vegetable Medley (V)

**RATATOUILLE CRUMBLE** with Smashed Rosemary New Potatoes, Garlic & Lemon Green Beans

**BUTTERNUT SQUASH**, Roast Garlic & Blue Cheese Galette served with Rosemary Roasted New Potatoes & Seasonal Vegetables

**CREAMY TUSCAN SALMON**, Herby New Potatoes, Roasted Asparagus & Green Beans

**COD** Rosemary & Parmesan Crusted, Potato Wedges, Samphire, Homemade Mushy Peas & Tartare Sauce



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# SIT DOWN DINNER

## Desserts

CHOCOLATE BROWNIE with Berry Compote & Micro Mint

CHOCOLATE PLANT POT filed with chocolate mousse with Chocolate Crumb, Micro Mint & Violas

CHOCOLATE MOUSSE with Raspberries & Honeycomb pieces

BLONDIES Raspberry & White Chocolate with Raspberry Sorbet

ORANGE POSSET with Chocolate Shortbread

GLAZED LEMON TART with Creme Fraiche

CREME BRULLE with mixed berries

MACRON CAKE Pistachio & Almond with Elderflower Poached Apricots

ORANGE & ALMOND Cake with Vanilla Cream

GINGER PANACOTTA with Ginger Crumb and Blackberry Compote

GREEK YOGHURT PANACOTTA with Honey Roasted Strawberries

STICKY TOFFEE PUDDING with Toffee Sauce & Vanilla Custard

SEASONAL CRUMBLE with Vanilla Custard Apple & Pear, Peach & Raspberry, Mixed Berry

ETON MESS Summer Berry

WINTER ETON MESS spiced berries

Trio of above (+£2/head)



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# SHARING DINNER

## STARTERS

MEDITERRANEAN PLATTER- Selection of Cured Meats, Cheeses, Olives, Sun blush Tomatoes, Artichokes, Crudités, Sourdough Bread, Olive & Balsamic Dipping Oil, Fruit

BRITISH PLATTER - Pork Pie Wedges, Chicken Liver Parfait, Ham Slices, Cheddar Cheese, Somerset Brie, Chutney, Pickles, Crusty Bread & Salted Butter

MIDDLE EASTERN PLATTER- Chicken Koftas, Olives, Stuffed Vine Leaves, Falafel Selection, Hummus, Tzatziki, Baba Ganoush, Flatbreads, Fruit

## MAINS

A more relaxed family sharing style of eating. Most of our menus can be created for family sharing on each table.

CLASSIC PIE - Chicken, Ham & Leek - Beef, Mushroom & Ale - Roasted Root Vegetable Bowls of Mashed Potato, Vegetables & gravy

TRADITIONAL ROAST - Can be pre carved or carve at the table by your guests  
Beef, Chicken, Lamb, Pork. Bowls of potatoes, vegetables, gravy & condiments

COLD MEATS & Salads from our Cold Buffet Menu

BBQ - from our BBQ menu

## DESSERTS

PAVLOVA - Summer Berry with Passionfruit Coulis - Forest Fruit Compote with Chocolate Cream  
- Honey Roast Apple Meringue Roulade with Vanilla Cream

ROULADE Chocolate & Raspberry

CRUMBLE with Homemade Vanilla Custard - Mixed Berry, Pear & Apple, Peach & Raspberry

PROFITEROLES with chocolate sauce & Creme Patisserie, Bowls of Summer Berries & Pouring Cream

CREME BRULEE with bowls of berries



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# HOT BUFFET

## MAINS

COTTAGE PIE with Thyme & Mushrooms

PIE Beef, Mushroom & Ale

CASSEROLE Beef & Chunky Vegetable

BEEF CURRY Beef Rendang with Coconut Rice

LASAGNE with garlic bread wedges

CHILLI CON CARNE with Rice

SLOW ROAST Beef

INDONESIAN Coconut Chicken with Rice

CURRY Kalonji Chicken with Dill Rice

BRAISED CHICKEN in White Wine with Apples and Herbs

PIE Chicken, Ham & Leek

MEDITERRANEAN Chicken with Jewelled Cous Cous

SAUSAGE, Mash & Onion Gravy

SPICED PORK, Honey & Apricot Casserole

SLOW ROASTED PORK with Sage & Cider

THAI RED CURRY Pork with Pineapple & Ginger served with Rice

BBQ PULLED PORK

MOROCCAN LAMB Tagine with Jewelled Cous Cous

SLOW ROAST LAMB with Rosemary & Garlic

SALMON EN CROUTE, Roast Vine Tomatoes & Watercress Sauce

FISH PIE with Parsley Mash

SALMON SIDE roasted with Herb & Lemon

CURRY Roasted Vegetable & Coconut (Ve) with Rice

CASSEROLE Persian Chickpea with Carrots, dates & marinated Feta (Ottolenghi)

SPANAKOPITA 'Greek Spinach Pie'

LASAGNE Roasted Med Veg

MAC N CHEESE Roasted Cauliflower & Broccoli with Herb Crumb

CRUMBLE Cheesy Herb Root Vegetable



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# HOT BUFFET

## SIDES

### POTATOES

*Parsley Buttered New Potatoes*

*Mash Potato*

*Dauphinois*

### VEGETABLES

*Seasonal Vegetable Medley*

*Braised Red Cabbage*

*Roasted Root Veg*

*Roasted Med Veg*

### SALADS

*Dressed Leaf Salad*

*Tomato & Shallot with Homemade Vinaigrette*

*Crusty Bread & Butter*

## DESSERTS

**BREAD & BUTTER** Apple Pudding

**CHOCOLATE BREAD & BUTTER** Orange Pudding

**STICKY TOFFEE PUDDING** with Homemade Vanilla Custard

**PAVLOVA**

*Summer Berry with Passionfruit Coulis*

*Winter Forest Fruit Compote with Chocolate Cream*

**MERINGUE ROULADE** with Honey Roast Apple & Vanilla Cream

**ROULADE** with chocolate & Raspberry

**FRUIT SALAD**

**LEMON TART** Glazed served with Summer Berries

**BROWNIE** Chocolate Brownie with Salted Caramel Sauce & Raspberries

**SOUFFLE** Chilled Lemon Souffle with Pistachio Crumb & Raspberries

**PROFITEROLES** with Chocolate Sauce, filled with Creme Patisserie

**CRUMBLE** Seasonal Crumble with Homemade Vanilla Custard

*Pear & Apple, Mixed Berry, Peach & Raspberry*



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# COLD BUFFET

## MAINS

SALMON Oven Baked with Prawn Cocktail Sauce

SALMON with lemon & Herb marinade

PRAWN COCKTAIL Little Gem Cups

BEEF Rare Roasted

HAM Frocester Fayre

CORONATION CHICKEN

CHICKEN Roasted with a Herb Marinade

CURED MEATS Platter

QUICHE

*Lorraine, Caramelised Onion & Cheese, Butternut Squash Red Pepper & Thyme, Salmon & Dill, Mushroom & Spinach*

## SIDES

COLESLAW Classic

ASIAN SLAW with Ginger & Peanut Dressing

GREEN SALAD with Homemade Dressing

LITTLE GEM WEDGES with Homemade Ranch Dressing

GREEK Salad

ISRAELI Cous Cous

GREEN BEAN & Mangetout with Mint & Caper Dressing

HOT POTATOES new potatoes with Parsley Butter or Salsa Verde Dressing

NEW POTATO Classic New Potato Salad

SWEET POTATO SALAD with new potatoes thyme, Caramelised Onion & Mustard Dressing

ROASTED SQUASH Butternut Squash, Chickpea, Sun-dried Tomato & Rocket

TOMATO & PICKLED SHALLOT Salad with Lemon, Caper & Herb Dressing

NOODLE Oriental noodle Salad

PUY LENTIL, Feta, Red Onion & Semi Dried Tomatoes with Thyme & Raspberry vinaigrette

TOMATO, BASIL, MOZARELLA with Fresh Basil & Oil

ROAST CARROT SALAD with Lebanese yoghurt Dressing

TABBOULEH

TUSCAN Bean Salad



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# COLD BUFFET

## DESSERTS

**BREAD & BUTTER** Apple Pudding

**CHOCOLATE BREAD & BUTTER** Orange Pudding

**STICKY TOFFEE PUDDING** with Homemade Vanilla Custard

**Pavlova**

*Summer Berry with Passionfruit Coulis*

*Winter Forest Fruit Compote with Chocolate Cream*

**MERINGUE ROULADE** with Honey Roast Apple with Vanilla Cream

**ROULADE** with chocolate & Raspberry

**FRUIT SALAD**

**LEMON TART** Glazed served with Summer Berries

**BROWNIE** Chocolate Brownie with Salted Caramel Sauce & Raspberries

**SOUFFLE** Chilled Lemon Souffle with Pistachio Crumb & Raspberries

**PROFITEROLES** with Chocolate Sauce, filled with Creme Patisserie

**CRUMBLE** Seasonal Crumble with Homemade Vanilla Custard

*Pear & Apple, Mixed Berry, Peach & Raspberry*



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# FINGER BUFFET

## SANDWICHES

BEEF, Rocket & Horseradish  
HAM & English Mustard  
POACHED SALMON with Lemon & Parsley Mayonnaise  
SMOKED SALMON with Cream Cheese  
CORONATION chicken  
SPICY CHICKEN, Rocket, Mango Mayo  
SALAMI, Edam & Gherkin

EGG & CRESS  
CHEESE & CUCUMBER  
ROASTED MED VEG & Houmous (ve)  
WHIPPED FETA with Sun-dried Tomato Paste & Rocket  
CUCUMBER & Cream Cheese  
FALAFEL , Rocket & Mango Chutney (ve)  
GUACAMOLE & TOMATO (Ve)

## SIDES

CAKES  
*Selection i.e - Brownies, Carrot, Raspberry Crumble, Blondies, Lemon Drizzle, Fruit, Banana, Macaroons, Flapjack, Apple, Rocky Road, Chocolate Caramel Krispy Cakes*  
SCONES, Jam & Clotted Cream  
FRUIT Platter

CRISPS & CRUDITES with a selection of Dips  
SCOTCH EGG with HP Sauce  
SAUSAGE ROLL / MUSHROOM & Chestnut Rolls (V)  
TARTLETS *Bacon & Cheese, Caramelised Onion, Butternut Squash Red Pepper & Thyme, Salmon & Dill, Mushroom & Spinach, Broccoli & Stilton, Pea Mint & Feta*  
FRITATTA Herb Frittata (GF)  
PORK PIE Wedges with English Mustard  
CHICKEN Lemon & Thyme Skewers  
ANTIPASTI Skewers (Can be Ve/V)  
SAUSAGES on Skewers  
CHICKEN GOUJON with Tomato & Basil Dipping Sauce  
TOMATO & MOZARELLA Skewers with Basil Dressing  
TEMPURA PRAWNS with Sweet Chilli Dipping Sauce  
INDIAN SNACK Selection with Raita & Mango Chutney Dips



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# BBQ

## MAINS

HOT DOGS with Caramelised Onions  
SOULVAKI Greek Pork Skewers with Tzatziki  
BEEF BURGERS with Cheese, Lettuce, Tomato & Sliced Gherkins  
LAMB Butterflied with Mediterranean Marinade (+£2/head)  
THAI CHICKEN Paillard with Chilled Coconut, Lime & Coriander Sauce Marinated Sirloin  
STEAK Sliced with Flavoured Butters

HALLOUMI Marinated & Med Veg Kebabs with Lemon Mayonnaise  
MUSHROOM BURGER Garlic Infused Portobello Mushroom, Carrot Slaw & Guacamole (Ve)

Plain Buns, Brioche Buns or Flatbreads  
Condiments

## SALADS

COLESLAW Classic  
ASIAN SLAW with Ginger & Peanut Dressing  
GREEN SALAD with Homemade Dressing  
LITTLE GEM WEDGES with Homemade Ranch Dressing  
GREEK Salad  
ISRAELI Cous Cous  
GREEN BEAN & Mangetout with Mint & Caper Dressing  
HOT POTATOES new potatoes with Parsley Butter or Salsa Verde Dressing  
NEW POTATO Classic New Potato Salad  
SWEET POTATO SALAD with new potatoes thyme, Caramelised Onion & Mustard Dressing  
ROASTED SQUASH Butternut Squash, Chickpea, Sun-dried Tomato & Rocket  
TOMATO & PICKLED SHALLOT Salad with Lemon, Caper & Herb Dressing  
NOODLE Oriental noodle Salad  
PUY LENTIL, Feta, Red Onion & Semi Dried Tomatoes with Thyme & Raspberry vinaigrette  
TOMATO, BASIL, MOZARELLA with Fresh basil & Oil  
ROAST CARROT SALAD with Lebanese yoghurt Dressing  
TABBOULEH  
TUSCAN Bean Salad



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# CHILDREN

## STARTERS

HOUMOUS with Vegetable Crudités & Breadsticks  
MELON Trio  
GARLIC BREAD

## MAINS

MEATBALLS with Spaghetti  
SAUSAGE & Mash/Chips with Peas or Beans  
FISH NUGGETS with Fries & Peas or Beans  
CHICKEN Goujons with Chips & Peas or Beans  
PASTA in a Tomato sauce with Garlic Bread (V)  
PIZZA Cheese & Tomato with Fries (v)

## DESSERTS

BROWNIE Chocolate Brownie with Vanilla Icecream  
SUNDAE Ice Cream & Jelly  
BERRIES Fresh Berry Salad

*Children can of course have the same menu as the adults served as a half portion.*



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# PRICES

## Canapes

3 choices £7  
4 choices £8.50  
5 choices £9.50  
7 choices £10.75

## Sit Down Dinner/ Sharing

2 courses £38.50  
3 courses £44  
4 courses £49.50  
Cheese £3.50

## Cold Buffet

2 Mains, 4 Salads £20  
3 Mains, 5 Salads £25  
4 Mains, 5 Salads £30  
Dessert £6.25

## Hot Buffet

1 Main, 2 Sides £17  
2 Mains, 3 Sides £22  
3 Mains, 3 Sides £28  
Dessert £6.25

## BBQ

2 Mains, 3 Salads £25  
3 Mains, 4 Salads £30  
4 Mains, 5 Salads £35  
Dessert £6.25

## Finger Buffet

4 Sandwich Fillings £6.95  
4 Sandwich Fillings, 3 Sides £10  
4 Sandwich Fillings, 4 Sides £12.50  
5 Sandwich Fillings, 5 Sides £15  
Unlimited Tea & Coffee £2

## Children

1 Course £10  
2 Course £15  
3 Course £20  
Adult Menu - 1/2 adult price.

## Hire

Cutlery, Crockery, Glassware, Linen & kitchen items are all extra, these can be externally hired through us.  
Please get in contact for a price for your event.

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